

BLUE'S EGG

05/2022

PLATED MEALS

MENUS FOR PRIVATE DINNER PARTIES



catering@blackshoehospitality.com • 414-336-1005

317 N. 76TH St. Milwaukee, WI

*Beverages not included in pricing. Pricing does not include 20% gratuity and sales tax.
All prices and menu items are subject to change without notice.*

\$56.95 / person

+tax and gratuity

APPETIZER

select one for all guests to enjoy during reception or seated at dinner

Crispy Fried Provolone with marinara, fresh basil & tomato crostini

Pan-Fried Blue Crab Cake with cucumber salad, remoulade

Poached Shrimp Cocktail Bruschetta with asparagus & bell pepper salad, caper goat cheese, cocktail sauce

Vegetable Crudité Platter with creamy dill dip

Cheese Board with assorted cheeses

FIRST COURSE

select two for your guests to pre-select one

Blue's Egg Salad with greens, hard-boiled egg, sliced tomatoes, peas, feta, creamy vinaigrette

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, cranberry jalapeno dressing

Roasted Beet Salad with candied walnuts, goat cheese, balsamic vinaigrette **+\$2/person**

Seasonal Soup du Jour

Shellfish Bisque Soup

ENTREES

select three for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

select two for your guests to pre-select one

Dark Chocolate Symphony Cake with chocolate fudge and ganache, chocolate frosting

Rustic Mixed Berry Apple Crostata with crispy streusel, house-made vanilla ice cream

Creamy Cheesecake with graham cracker crust, house-made chocolate sauce

Old Fashioned Carrot Cake with cream cheese frosting, candied walnuts

Flourless Chocolate Cake with raspberry coulis

Key Lime Pie with graham cracker crust, chantilly

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\$48.95 / person

+tax and gratuity

FIRST COURSE

select two for guests to pre-select one

Blue's Egg Salad with greens, hard-boiled egg, sliced tomatoes, peas, feta, creamy vinaigrette

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, cranberry jalapeno dressing

Seasonal Soup du Jour

ENTREES

select three for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

host to select one for all guests to enjoy

Dark Chocolate Symphony Cake with chocolate fudge and ganache, chocolate frosting

Rustic Mixed Berry Apple Crostata with crispy streusel, house-made vanilla ice cream

Creamy Cheesecake with graham cracker crust, house-made chocolate sauce

Old Fashioned Carrot Cake with cream cheese frosting, candied walnuts

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\$39.95 / person

+tax and gratuity

FIRST COURSE

select one for all guests to enjoy

Blue's Egg Salad with greens, hard-boiled egg, sliced tomatoes, peas, feta, creamy vinaigrette

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

ENTREES

select two for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

Assorted Gourmet Cookies

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BLUE'S EGG

COCKTAIL PARTIES
BUFFET DINNERS
FAMILY-STYLE MEALS



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HORS D'OEUVRES

stationed or passed

HANDHELDS & CANAPES per dozen

Mini Crab Cakes with citrus mustard sauce	\$40
Chicken Breast Rumaki with sticky caramel glaze	\$28
Sausage-Stuffed Mushrooms with seasoned bread crumbs, bearnaise sauce	\$28
Fried Hand-Breaded Mushrooms with creamy hot sauce dip	\$24
Twice-Baked Truffle Potatoes with aged provolone, bacon, chives	\$28
Bacon-Wrapped Water Chestnuts with sticky caramel glaze	\$28
"Moscow Minis" Corned Beef Canapes with gruyere, Russian dressing	\$26
Shrimp Cocktail Crostini with goat cheese, avocado, zesty cocktail sauce	\$38
Warm Chicken Chorizo and Provolone Canapes with paprika aioli	\$24
Roasted Red Pepper Stuffed Cucumbers	\$19
Creamy Brie Crostini with tomato concasse and basil	\$23
Smoked Chicken Wings with bleu cheese dip, celery, buffalo or bbq	\$32
Niman Ranch Beef Burger Sliders with 1-year Carr Valley cheddar, tomato, lettuce, mayonnaise	\$42

FLATBREADS

Roasted Mushroom Flatbread with fonduta sauce, arugula, balsamic reduction	\$15
Chicken Chorizo Flatbread with house-made boursin cheese	\$15
Tomato Basil Flatbread with fontina cheese	\$15

COLD PLATTERS

Small (serves 20) \$115	Medium (serves 40) \$175	Large (serves 80) \$325
Assorted Artisanal Cheese Platter of semi-soft, aged, and soft cheese, mixed berries, crackers		
Vegetable Crudit� Platter with creamy dill dip		
Seasonal Fruit Platter with honey yogurt		
Sausage and Cubed Cheese Platter with crackers		

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PRIVATE PARTY DINNER MENU

\$46 / person

\$39 / person

\$32 / person

Choose 1 starter, 1 first course, 3 entrees, 2 sides, 1 dessert

Choose 1 first course, 2 entrees, 2 sides, 1 dessert

Choose 1 first course selection, 2 entrées, 2 sides

+\$4 / person for family-style dining

STARTERS

served at the table or stationed during pre-dinner reception

Fried Hand-Breaded Mushrooms with creamy hot sauce dip

Roasted Red Pepper Stuffed Cucumbers

Creamy Brie Crostini with tomato concasse and basil

Twice-Baked Truffle Potatoes with aged provolone, bacon, chives

Tomato Basil Flatbread with fontina cheese

Vegetable Crudité Platter with creamy dill dip

FIRST COURSE

served with focaccia bread and whipped butter

Blue's Egg Salad with greens, hard-boiled egg, sliced tomatoes, peas, feta, creamy vinaigrette

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, cranberry jalapeno dressing

Roasted Beet Salad with candied walnuts, goat cheese, balsamic vinaigrette **+\$2/person**

Shellfish Bisque Soup **+\$3/person**

ENTREES

Niman Ranch Beef Pot Roast with pan sauce and mirepoix

Chicken Paillards with lemon herb sauce

Cheese Ravioli with mushrooms and spinach

Beer Battered or baked Atlantic Cod Fish Fry with tartar sauce, lemon

Braised Lamb Meatballs in rosemary pan sauce **+\$4/person**

Slow-Baked Pulled Ham with natural pan drippings

Sliced Roasted Black Angus Beef Tenderloin with bearnaise sauce **\$11/person**

Roasted Pork Tenderloin with rosemary, mushroom demi-glace, capers

SIDES

Sauteed Fresh Vegetables

Honey-Glazed Carrots

Potato Pancakes with house-made apple sauce

Blue's Truffled Mac n' Cheese **+\$2/person**

Steamed Asparagus with lemon pepper butter

Mashed Yukon Potatoes

Creamy Polenta with parmesan

DESSERT PLATTERS

Assorted Cookies

Assorted Mini Cupcakes

Trio of Mini Pie Squares

Key Lime, Mississippi Mud, Pecan

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